

WHAT EVERY WOMAN WANTS TO KNOW—THINGS THAT INTEREST MAID AND MATRON

ELLEN ADAIR'S ADVENTURES

She Goes to Stay With Pleasant Friends, Who Take Her to a Gay Little Dinner Party.

XXVIII. The advice that had been tendered me by New England's spinster filled me with a strange disquiet. Why should I be affected in the least by any such gratuitous information? No doubt it was perfectly true. A man of such attractiveness as Mr. Denniston could win hearts wherever he chose. This wealthy girl to whom he was reputed engaged was very lucky—and in my heart I really tried to wish her happiness.

Sincerity toward oneself is very hard. We women take to acknowledge such things as envy or jealousy. Yet this information that had been suddenly thrust upon me hurt me in a vague, blind way. What was the matter with myself? I asked angrily. Surely on a two days' acquaintance this attractive man had gained no permanent hold on my fancy! I resolved to put him out of my thoughts. A couple of days later I received my dinner invitation. The party was a small one, and to be held in the Bellevue-Stratford. I decided to refuse my invitation, and sat down to pen a polite and formal little note.

Just as I was sealing the envelope, a visitor was ushered in. It proved to be my kind little hostess of the other night. "My dear," she cried, "have you heard about this delightful little dinner? Of course you are going! No, don't be ridiculous, child! I shall take it as a personal slight if you refuse to join us. All I came round to talk about clothes."

"I have nothing to wear," I said, in a dull voice. "I really cannot go." "Fiddlesticks! don't be absurd!" cried the little woman. "This dinner is not up entirely in your honor, if you only knew it! George Denniston has been round to me about it—I have guaranteed that you will come, and come you shall! I'll lend you a gown."

"It is very kind of you, but really I could not accept it," I said, blushing hotly. "Pride, pride, what a dreadful thing pride is!" cried she. "Well, then, you foolish child, I have another suggestion to make. My dressmaker is coming to see you tomorrow, and will work for three days. Your present position at the office is over tomorrow. I want you to come and stay with me for a while, and my dressmaker will make you a gown for the dinner. Now, don't refuse again! You can pay her yourself."

I thanked the kind little creature, and agreed to accept her delightful invitation. As for the dinner party, I did not anticipate much pleasure there. "You have made such a hit with George Denniston, my dear," she said, "that I think you will be the little lady. I think surprising things will be happening soon!" "Please don't imagine anything of the sort," I said, trying to speak in a very light tone. "I cannot understand why he bothers to include me in the party."

THE MAGIC OF THE MOVIES

The Modern Girl Must Take Care of Her Eyes and Avoid Overstraining Them at Picture Shows

"My dear," cried a young girl the other evening to her best girl-friend, "I am simply longing to go with you to the movies tonight, but I am afraid I cannot go. You see, my eyes get so dreadfully sore whenever I go there, and when I come home afterwards they ache for quite an age. I really don't know what to do about it, because as you already know, I am just crazy to go!"

"Why, Dorothy," replied the other girl, "you should adopt my plan. My eyes used to get very tired, too, through going so frequently to see moving pictures. So I thought it over, and bought these amber-colored glasses. I know they do not look very pretty when they are worn, but nobody really notices them in the dim light of the theatre. It does relieve the strain very greatly, and I do not get headaches at all nowadays."

"How curious," said Dorothy, "I wonder why those amber glasses have that effect. Do you know?" "I think that what hurts the eyes most is the violet and ultra-violet rays projected by the electric arc light. The flickering of the pictures on the screen is rather trying, too, but the harmfulness of the violet rays can be done away with by the wearing of these amber-colored glasses. They neutralize the hurtful rays. Do you see, Dorothy?"

"Yes, I do," said the other, thoughtfully, "but seems a very good plan. Let's get a pair right off just now and get a pair for me, and then we can go straight ahead to the moving-picture show."

What Other Housewives Know

How to Make Shired Eggs.

The materials required are six eggs and one tablespoonful of chopped parsley. Take six cups and break one egg into each cup. Put each into the oven and bake from five to eight minutes. If the oven is not ready to receive them, or is too cool, place the cups in a pudding pan of hot water on the outside of the stove. Put the lid on the pan and let the water boil for from three to five minutes. Sprinkle the top of each egg with parsley. The results will prove excellent.

Creamed Bacon on Toast

The above is a delightful and most tasty dish. Take half a pound of thick sliced bacon and place it in a hot pan. Fry until it is slow and crisp. Remove most of the dripping, then sprinkle about a tablespoonful of flour over it carefully and mix. Now add a cup of cold milk slowly, and let the whole boil slowly for three minutes, stirring most of the time. Then serve the creamed bacon on four pieces of toast and garnish with sprigs of parsley.

The Successful Sauce

The transformation of a scanty or badly cooked dish by a good sauce is an old-established fact. The French chef has the greatest faith in the power of sauce, and the American housewife has adopted his view to a great extent. Great care must be taken in the making of the sauce. The most trifling little errors will completely ruin it. What is more unpleasant than an underdone sauce or a lumpy, half-cooked one? A tablespoonful of butter or fat weighs one ounce, a tablespoonful of flour weighing one-half ounce and one pint of milk or water are suitable ingredients for a sauce at the table.

at all. Of course you know that he is engaged to be married, don't you?" "Indeed, yes," she cried, "against 'Whoever did you hear such a thing?'" "I know nothing about him," I said, "but let me tell you that he is in no way interested in me. If you think such things, you will only make me feel uncomfortable."

"But, tut!" she cried, in an amused voice. "Well, then, won't you say any more. I shall expect you at my house tomorrow night," and off she hurried.

The following days were busy ones—yet I had time to feel vaguely unhappy. I did not try to guess the reason why. The idea of the dinner party did not appeal to me in the very least. I felt sure that the girl of Mr. Denniston's choice would be there, and somehow—it was a dreadful wrong spirit—I did not wish to meet her!

My dinner gown was fashioned by the dressmaker and was beautiful beyond words. It was of pale pink satin and it fell in shimmest, soft folds. When the evening of the dinner came I dressed in the pink and sat in the glass and wondered if this radiant girl could really be the sad, despondent Ellen Adair of only a few days ago. Why, I looked almost beautiful!

My spirits rose at the very sight of that brilliant image in the glass. "Fine feathers, not good looks at all!" said I to the girl in the mirror. Yet in spite of this stern discipline, I felt a new elation such as I had not felt for many a day. "My child," cried my little hostess, as I slowly descended the winding staircase to the hall, "you look perfectly bewitching tonight! You will literally turn everybody's head at the dinner!"

It is a strange, but none the less true fact, that when I like compliments, and the compliment, although I realized that it was untrue, did please me. The brother and sister ushered me out to the waiting taxi, and we set off. My cheeks felt very flushed and hot, but I began to wish that the evening were over. The Bellevue-Stratford soon was reached. In all the long mirrors everywhere I saw reflected a slim girl in pink satin gown, with very flushed cheeks and very bright eyes. Could this be really I?

A waiter ushered us into a private dining room, and the first person that I saw was Mr. Denniston, tall and distinguished in his evening clothes. He is the handsomest man that I have ever seen. Beside him stood a very pretty girl, and he was smiling down at her with the most fascinated, attentive air. The sight of them together gave me a sudden sharp stab of pain. How foolish I was!

When he caught sight of our party he hurried forward to welcome us at once. "Good evening, Miss Adair," he said to me, "a friend of yours is here tonight, and turning, indicated a tall, dark man. My heart gave one wild beat, then almost stopped from sheer surprise. It was my Susie, friend of days gone by, the English artist man!"

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Milady's Toilet Table

Blackheads are a source of great annoyance to many women, and varied causes give rise to this unfortunate condition. An inactive skin is a frequent agent in creating them. Every night before going to bed, the wise woman will follow out the following hint. A good cleansing cream should be made up thus: White vaseline 1 oz. White wax 1 oz. Hot sweet almond oil 2 oz. Extract of wild rose 10 drops

Take a small portion of this cream on the tips of the fingers, and rub it well into the face and neck with a soft, gentle movement. Great care must be taken to massage gently and with not too great energy. Then wipe the cream off carefully with a soft clean towel, preferably with an old silk handkerchief. Next apply the following blackhead lotion:

Boric acid 4 oz. Alcohol 4 oz. Rose water 4 oz. Leave this blackhead lotion on all night. In the morning use toilet water twice a day instead of ordinary water. If necessary, the eyes can be bathed with cold water, but not the face. A good recipe for eye water is as follows: Elderflower water 2 oz. Distilled water 2 oz.

If You Would Be Beautiful

Cultivate a happy and contented mind. Outward beauty is often but a reflection of the soul within. The weary heart goes but a mile, the happy heart goes all the way. True happiness can be cultivated. It is a state of mind, and does not depend on outward circumstance. Now that vacation time is over, see to it that you carry its spirit throughout all the rest of the year.

We have laid up a store of health and strength for the winter's work. Our minds and bodies have been renewed. Let the healing hand of the summer vacation extend to the soul also. In the deep peace of pine forest and seashore we have breathed long, deep breaths of new life. Our souls have had leisure to grow a while. Now that we have returned to town, let us not stunt that fine, new growth, but cherish it.

In the summer time, we have had leisure for the higher, kinder things that life offers. We have learned a keener, better grip of life and its possibilities. The human interest is stronger, too.



CHARMING NOVELTIES FOR AUTUMN WEAR

WHAT OTHER WOMEN DO

Many Japanese women earn their living by working in the fields and on the docks.

Seattle clubwomen have started a national-wide movement to make women citizens.

All the women of the Austrian imperial family are acting as Red Cross nurses.

Miss Elizabeth Moran has been appointed State Factory Inspector of Michigan.

Nearly 500 women have graduated from the John Hopkins Training School for Nurses.

Mrs. H. W. R. Strong is the only woman member of the Los Angeles Chamber of Commerce.

Girls are now acting as elevator operators in London's largest department store.

Twenty-seven women nurses were killed in the bombardment of Rheims by the Germans.

Nine prominent women's clubs in New York city have endorsed the world peace movement.

Miss Gertrude Dallas is the first American girl to be admitted to the Russian Drama School.

Seventy-five per cent of the women are below the 36 standard figure measurements.

The healing of the country is a very fine and splendid thing. Are we, now that the vacation is over, following up that gentle healing by frequent trips out into the country as often as possible? The value of such is inestimable.

Keep up the spirit of the country in your hearts throughout the long winter days. Your face will take on a new peace and beauty, and for its embellishing no cosmetics or tonics will be required. The happy, contented heart brings forth the finest and the highest beauty.

absolute essential in the matter of a beautiful complexion. The exercise should not be too violent, but should be regular and systematic. Walking is one of the most beautiful of exercises.

CLUB WOMEN URGED TO INDOUSE SUFFRAGE

Mrs. Blankenburg's Appeal to Pittsburgh Convention Well Received. A movement to have the State Federation of Pennsylvania Women, now in its 15th annual convention at Pittsburgh, follow the lead of the National Federation of Women's Clubs by endorsing woman suffrage is under way today and interesting developments are expected.

Mrs. Blankenburg, who addressed the delegates yesterday, had an encouraging reception when she told them she believed in equal education and equal suffrage. Reports made to the delegates are to the effect that 63 new clubs were taken into the federation within the past year. The organization now has a membership of 27,000 from 313 clubs. Two new county organizations were reported by Mrs. Samuel Sample, of Titusville, the State president, who said two more were being organized.

The delegates were interested in a criticism of the Montessori method of teaching by Dr. A. Ducas Youm, of the University of Pennsylvania, in a paper entitled "Can Education be Compelled?" He suggested that schools stop teaching children the stories of heroes as one effective method of preventing war.

Woman's Drudgery vs. Man's

By MRS. CHRISTINE FREDERICK Author "The New Housekeeping"

I know and am willing to admit that woman has and has had a great deal of drudgery to do in the home. She has spun flax, made apple butter, baked billions of pies, brought up trillions of babies. I would not be competent to list the different kinds and degrees of drudgery to which women have been subjected through all the ages. Nevertheless, I believe in a spirit of fairness, and I want today to say something about the drudgery of men. You, have all heard many women talk as if drudgery was a quality of work confined solely to dish washing, mopping floors and bathing babies.

But I want you to consider a moment if while woman has been occupied with these tasks of drudgery man has not at the same time been taking his share of them? The average woman talks as if all work in the home were drudgery and that all work in shop, factory and office were play. She sees her husband depart in the morning, and in her mind she thinks he partakes in a moving picture of agreeable daily tasks in a standardized office or shop where conditions are 100 per cent perfect, while she stays at home incarcerated in a kitchen, doomed to a round of routine labor.

I think this is a totally unfair and biased view. In the first place, every man from boyhood has instilled into him the responsibility of supporting a family, and that responsibility is, in itself, drudgery. Not nearly as many women have instilled into them, from childhood, the responsibility of managing a home and thinking of assuming the responsibility of efficient home management. While their brothers are learning in business or factory they may be only butterflies, or at least not seriously considering training for their future responsibilities.

Again, how many, many men in the ordinary occupations and positions are absolutely slaves to a system, and only cogs in the wheels of big business? Hundreds and hundreds of clerks add up

CHARITABLE ORGANIZATIONS SEND OUT APPEAL FOR AID

With Winter Coming on They Face Financial Crisis. An appeal to all Philadelphians on behalf of all distressed is made by six charitable organizations of the city so they may care for the unfortunates this winter.

The appeal is pointed out in the appeal, sent out by R. M. Little, general secretary of the Society for Organizing Charity, that a financial crisis faces all charitable organizations, largely because of the European war. Mr. Little and his fellow officials of other organizations suggest that the Mayor and Councils continue work on all city contracts which will give employment to the needy, and also urge that the people generally realize the condition of affairs and sacrifice luxuries in order that the poor may live. A voluntary war tax is suggested on luxuries, grand opera and theatre tickets. The societies announce their treasuries are exhausted, and say their borrowing capacity is limited.

The appeal is signed by the following societies: Union Benevolent Association, Philip H. White, superintendent. Home Missionary Society, W. Arthur Warner, superintendent. Protestant Episcopal City Mission, H. Cresson McHenry, superintendent. United Hebrew Charities, Max Herzberg, president. The Lighthouse, Mr. and Mrs. R. P. Blinn, president. Society for Organizing Charity, R. M. Little, general secretary.

SCIENTIFIC NOTES

Folded paper drinking cups, bound together like a checkbook, are a novelty for travelers. An extensive deposit of coal has been discovered in Bolivia at an altitude of 13,000 feet.

BOOK SALESMANSHIP SUBJECT TONIGHT

The opening lecture of a series on "Book Salesmanship" will be given tonight in the music room of the William Penn High School. The lecturer will be A. F. McKay, an expert of the Monotype Company, 4th and Locust streets, who talk tonight. A number of other experts have been secured to lecture at coming Wednesday night assemblies.

Furs of the Better Than J. Siefert, 1425 Walnut St.

MODES OF THE HOUR

Bewildering Array Shown in the Shops—Ruche a Popular Addition to the Autumn Wardrobe.

Every requirement of the autumn wardrobe that could be foreseen by the creative genius of modes and fashions is now to be found in the shops in bewildering profusion. Each year novelties appear, the thistledowns of fashion that endure for a moment and go as lightly as they come.

The essentials of dress, however, come back to us each season, tricked out in a new bravery that gives them the meretricious charm of novelty to cloak their solid worth. To pursue fashion too seriously is like following a will-o'-the-wisp, the dancing light is too elusive for capture and flashes always a tantalizing distance beyond reach.

To be really smart, however, is every woman's desire, a vision that comes and goes, but never quite vanishes. But it must be achieved differently, not each woman to her taste, but each one according to her type. Absolute simplicity of dress suits many women, the general effect of simplicity—that is, even if it has taken infinite pains for its achievement. The very elaborate and artistic creations, fall naturally and unmistakably to the lot of other women. And herein lies the secret of dress: To know to which class one

HOUSEWIFE AND HER MARKETING

There is still time for the housewife who has been away all summer to fill the shelves of her preserve closet. Late peaches and pears, yellow tomatoes, an occasional watermelon or citron, and grapes galore are still in market, while quinces are just beginning to come in abundance.

Both green and ripe tomatoes are available in quantities for chopped pickle of various kinds, and will be "until frost catches them," as a market woman expressed it the other day. Peppers are also cheap and plentiful, though onions are rather scarce and certainly higher than usual. Cabbage is, of course, all ways with us, string beans are still in market, and that best part of mixed pickle to many palates—cauliflower—is just making its snowy-headed appearance on market benches.

Many housewives are arguing that the high cost of sugar makes home preserving a doubtful economy, but as "bought-in" preserves will undoubtedly cost more than usual the coming winter, the situation is practically unchanged. Where time is no object it certainly seems worth while to make preserves in the home, especially if there are growing children to devour them.

In preserving, as in all forms of cookery, the essential thing is to be ready before actually beginning work. The housewife will save both time and nervous wear and tear by having on hand all the sugar, lemon, spice and vinegar she will require, to say nothing of enough jars and new rubbers, jelly glasses or other containers, before the preparation of fruit is undertaken.

Branded peaches—instead of peeling, place Whitehead peaches for three minutes in scalding water in which a small lump of washing soda has been dissolved. The skins can then be rubbed off easily with a coarse towel, leaving smooth, firm fruit. Drop peaches, a few at a time, into a syrup made of five parts of granulated sugar to one of water, and boil until they can be pierced with a clean straw. Take from the syrup, cool and arrange in glass jars. When the peaches have all been cooked, let the syrup boil until it is quite thick, then cover peaches with equal parts of syrup and white brandy, and seal. This is by no means hurry-up work as only a small quantity of fruit can be handled at a time.

A quince recipe from an old cookery book published in 1736 is not only interesting because of its quaintness, but makes a good preserve. As "pippin liquor" is undoubtedly elder, it shows that the popular apple-quince combination existed from earliest times. "To make whole quinces white—Take the largest quinces of the greenest color and scald them till they are pretty soft; then pare them and core them with a scoop; then weigh your quinces against so much double refined sugar, and make a syrup of one-half, and put in your quinces and boil them as fast as you can; then you must have in readiness pippin liquor; let it be very strong of the pippin, and when it is strained out, put in the other half of your sugar, and make it a jelly, and when your quinces are clear put them into the jelly and let them simmer a little; they will be very white; so, glass them up, and when they are cold, paper them and keep them in a stove." From the author's use of "stove" throughout the book, it must have been the old name for our present storeroom. He invariably uses "stove" as the place where the cooking is done.

Ginger pears—Peel and slice fruit. Let simmer until tender in a syrup made of four parts sugar to one of vinegar. Spice with a small quantity of whole cinnamon belongs and not to be beguiled by the attractions of fo-li-ols and fripperies that are not in keeping with one's own style. One of the accessories of dress that is carried over yet that reappears every season in very attractive form, is the ruche. It is capable of so many variations that it can be worn quite generally and to the plain tailor-made suit it is often an effective addition. The one sketched today is a charming affair, a double ruffle of dark blue taffeta caught and held in the center with violet and roses. With the ruche is a hat of velvet on which is set a smart bow of the taffeta, with violets and a rose in place of the knot.

A ruche and hat to match are featured extensively this year. The hat and muff of the same material are also offered by the best shops. The muff pictures a pair of taffeta, an elaboration of a ruffin motif that is dainty and attractive in its effect. The hat that accompanies the muff is a wide-brimmed affair covered with the taffeta that makes the muff. A decorative bow is set at an effective angle and the hat is worn tilted to the degree that is almost a requirement at present with the cannotier or any hat with a brim. The bow is also a feature of the muff, and an important factor in a skill in construction that pronounces them the dernier cri of fashion.

and cloves and an abundance of green ginger cut in half-inch pieces. When the fruit is cooked, place it in jars and cover later with the thickened syrup. This should be highly seasoned, as it is intended to be eaten with meats rather than as a "spread." Chili sauce—The quantity given in the following recipe will make two quarts of sauce and cost about 40 cents. Chop three bell peppers, 1/2 peck of tomatoes, ten small peppers and five onions fine, or put them through the mincer. Cover with a scant cup of brown sugar, two cooking spoonfuls of salt and three cups of vinegar. Add a scant teaspoonful each of ground cloves and nutmeg and a heaping teaspoonful of cinnamon. Except for a very large family it is better to seal this in bottles or half pint jars than in larger containers, as it is liable to spoil quickly after being once opened.

WIDOW TELLS TALE OF HER OWN RESOURCEFULNESS

Being left a widow with a child to support, I took a position in a large department store, selling stockings. Here I concentrated every effort on success in my work. I studied the stock carefully, asked questions of the buyer, learned to compare and know thoroughly the differences in quality and cut. I consulted books on cottons, merinos, silks and dyes. Of course, I rose rapidly over the younger and more indifferent saleswomen, until I was assistant buyer.

Unfortunately, the confinement and lack of fresh air began to tell on my health. Consulting a physician, I was told that I must immediately give up my position and find some out-door work. I demurred. He pointed out to me that my little girl was friendless in the world once I should be taken from her, and that I must guard my health and life as frigid duty. Ten days later, on a Saturday night, I left the store.

All day Sunday I worried over the future of myself and my child. Do you know what it is to be a woman, unemployed, and to have the support of a child your first care in life? By evening, I tried to look at my "table stock" of myself, so to speak. I found the stock pretty low. I was a good saleswoman, but I must not sell indoors. I knew one line of goods thoroughly—stockings. In my capacity of assistant buyer, I knew the principal stocking makers in America. Light began to dawn.

New stockings I started on a tour of the big stocking mills in the city in which I lived. During the week I visited them all, showed a knowledge of Sea Island, Egyptian and Peeler cottons, of Hales, silks and mercerizing processes, of hems and wools, cuts and weaves. At a touch I was able to "value" many stockings, identical to the eye. I made a favorable impression and had several offers as outside seller. My decision took thought and comparison. Finally, I accepted a position which, while it did not offer me the highest salary of the lot, included a percentage on sales and my carfare. I began in private houses, selling high-grade stockings lower than the stores could afford to sell. I was soon on my feet straight from mill to consumer. At first, the list of names was supplied by the manufacturers. Then I added a few old friends, who recommended me to others, and I also had quite a following of customers from my old store patrons. I saw that the firm stood behind all its goods. I had a low margin, but I had gained their confidence. My trade has grown rapidly. I make many friends, and am considered one of the firm's saleswomen. I have recently several of the highest department stores have been given to me, among them my former place of employment. I wouldn't go back for the world. Twice my salary has been offered, but I enjoy my commission most of all. It seems so absolutely mine. Besides, I put it all into an annuity insurance for old age, which is on my salary. My health is perfect, and I am content. I represent an honest firm, and I have "made good."

Advertisement for George Allen, Inc. Millinery, 1214-Chestnut Street-1214. Features a collection of velvet hats, lace trimmings, and dress trimmings. Includes prices for various items like gold and silver laces, net edges, and complete stocks of new flimsy laces.